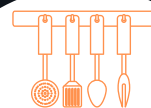




POWERHOUSE CLASS CHEFS

A PARTNERSHIP WITH SOUTH WEST CONNECT, TRAINING SERVICES
NSW [RIEP], BELLBIRD DINING & JOHN EDMONDSON HIGH SCHOOL



**CLASS
CHEFS**

SWC + RIEP

APPETISER

- Creamed leek and parmesan tart
- Arancini ball

Mocktails & appetisers served on arrival

MAINS

- Goat cheese fritter with balsamic beetroot, honey and roasted pecans
- Pan-fried barramundi with pea puree, shaved zucchini, citrus sauce
- Chicken with pumpkin puree, roasted carrots, miso glaze

DESSERT

- Custard tart (pre-dessert)
- Deconstructed strawberry cheesecake

Tasting Menu includes all items listed

ENJOY A NIGHT
OF GOOD FOOD
PREPARED AND
SERVED BY JOHN
EDMONDSON HIGH
SCHOOL
STUDENTS



STUDENT
RESTAURANT
TAKEOVER!

5 COURSES &
DRINKS

\$29

\$80 IN VALUE!



**WHEN
TIME
COST**

Friday 21st August (Term 3, Week 5)

6:00 pm (drinks & appetisers served on arrival)

\$29 (per person, kids meals \$10)



Bookings & further information at: classchefs.eventbritestudio.com
1 POWERHOUSE RD, CASULA NSW 2170

RIEP Class Chefs will maintain a COVID-19 Safe Environment by following strict regulations in accordance with the latest advice from NSW Department of Education, Australia Government Department of Health & SafeWork Australia.